



Terroir

Soil type: very light and sandy.

Exposure: open country.

Average age of vines: 25 years.

Yield: about 50 hectolitres/hectare.

Grape variety: Syrah.

The way we cultivate our vines

Traditional and entirely manual methods are used to cultivate the vines.

No systematic treatment, pesticides are used with moderation and only as and when required.

Yield control:

July-August: green harvest.

Thinning out the leaves.

Fermentation: in stainless steel vats for 15 days.

Maturing: 12 months in barrels.

Temperature and hygrometry control.



Vin de Pays

Syrah

Wine characteristics

This varietal red wine with a deep colour develops fruity aromas.

Tannins are present but silky.

The wine, the dishes

The ageing potential of this wine is about 3 years.

It should be served

at a temperature of about 12-14 degrees.

It goes perfectly well with grilled meats.



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